

# Chocolate Whipped Cream Cake

*Roseanne Szakacs*

*Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001*

2 egg whites  
1 1/2 cups sugar, divided  
1 3/4 cups sifted cake flour  
1/4 teaspoon nutmeg  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
1/3 cup salad oil  
1 cup buttermilk  
2 egg yolks  
2 squares unsweetened chocolate,  
melted  
1 teaspoon vanilla  
1 1/2 cups whipping cream  
3 tablespoons powdered sugar  
CHOCOLATE FROSTING  
1 stick butter, softened  
2 egg yolks  
1 teaspoon vanilla  
1 cup powdered sugar  
cocoa  
2 egg whites

Preheat the oven to 350 degrees.

In a bowl, beat the egg whites until frothy. Gradually beat in 1/2 cup of sugar, beating until stiff and glossy.

In another bowl, sift the remaining sugar with the flour, nutmeg, baking soda and salt. Add the oil and 1/2 cup of the buttermilk. Beat for 1 minute. Add the remaining buttermilk, egg yolks, chocolate and vanilla. Beat for another minute. Fold the beaten egg whites gently into the batter, turning the bowl often and blending well.

Pour the batter into two greased and floured 8x1-1/2-inch deep cake pans.

Bake for 30 minutes or until done.

Cool on wire racks. When cool, split each cake layer into two layers.

Whip the cream until stiff. Fold in the powdered sugar and spread between the layers and on top of the cake.

For the frosting: In a bowl, mix all of the ingredients and beat until smooth. Spread on the cake.

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Per Serving (excluding unknown items): 5813 Calories; 352g Fat (53.2% calories from fat); 63g Protein; 633g Carbohydrate; 10g Dietary Fiber; 1597mg Cholesterol; 4134mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 2 Non-Fat Milk; 68 1/2 Fat; 39 1/2 Other Carbohydrates.